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## Natamycin 50% in Lactose Specification

Natamycin, 50% Lactose is a naturally occurring anti-fungal agent produced during fermentation of bacterium *Streptomyces natalensis*. It has a purity of approximately 50%. This product is used to inhibit fungal outgrowth in dairy products, meats, and other foods. It is also used in cottage cheese, sour cream, yogurt, and packaged salad mixes.

<b>CAS No.</b>	7681-93-8
<b>E No.</b>	E235
<b>Packaging</b>	10kg carton (500g*20 bottles) /20 kg per drum Store in a cool dry place, keep sealed, avoid direct sunlight.
<b>Place of origin</b>	China
<b>Certificate</b>	Haccp, Kosher, Hala, ISO
<b>Payment terms:</b>	T/T or L/C
<b>Port of dispatch</b>	Shanghai, Tianjin, Qindao
<b>Applications</b>	Natamycin 50% in Lactose extends the shelf life of foods by preventing the growth of yeast and mold. It can be used in food products such as cheese and dry sausages in which bacteria are key to the ripening process.

### Natamycin 50% in Lactose

ITEM	SPECIFICATION
Appearance	Almost white crystalline powder

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Purity	≥50%
Loss on drying	≤8%
pH	5.0-7.5
Ash	≤0.5 %
Pb	≤2 mg/kg
Arsenic	≤2 mg/kg
Mercury	≤1 mg/kg
Total heavy metals(as Pb)	≤10 mg/kg
Total plate count	≤100 CFU/g
Escherichia coli in 25g	Negative
Salmonella in 25g	Negative

We're Natamycin 50% in Lactose **Manufacturers, Suppliers and Wholesalers** in China.

Based on our 15 years in food additives & ingredients market, we have a knowledge of China market and manufacturers. We can help our abroad customers save time selecting good manufacturers and update the current market in China.

Contact Us

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